

CABINET FOR HUMAN RESOURCES
DEPARTMENT FOR HEALTH SERVICES

FOOD BRANCH

ESTABLISHMENT FIXTURE REQUIREMENTS

FOOD PROGRAM TYPES: Fixture requirements for new or extensively altered establishments. Kentucky State Retail Food Code, 902 KAR 45:005 and Kentucky Plumbing Code 815 KAR 20.191

605: FOOD SERVICE ESTABLISHMENTS

1. Three compartment sink with drainboards or an approved mechanical dishwasher.
2. Hand wash basin in food preparation and utensil washing areas.
3. Service (Mop) sink.
4. Toilet rooms convenient, readily accessible for
 - (a) Employees
 - (b) Patrons except in carry out type establishments with 12 or fewer seats.(Toilet facilities to be provided and installed in accordance with the Kentucky State Plumbing Code)
5. Hot and Cold running water (Municipal/water district or approved by Natural Resources and Environmental Protection Cabinet).

607: RETAIL FOOD ESTABLISHMENTS

REFER TO 605: Food Service Establishment Requirements

NOTE: If more than one separate food handling area is available under one permit, additional three compartment sinks and handwash basins may be required. (e.g.) Large retail food establishments where deli's, meat departments, seafood departments, and produce departments, may all handle potentially hazardous foods, each separate entity or department should provide individual fixtures. (Separation distance and operational procedures will facilitate requirements.)

610: RETAIL FOOD STORES

- A. Prepackaged
 - (1) Restroom(s) for employee use
 - (2) Hand wash basin in restroom
 - (3) Hot and cold running water

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NOTE: Preparation of cold cuts for sandwiches, and pre-packaged sandwiches, pizza, etc., heated in a microwave or infrared oven at the time of sale, with no food handling done, and bulk food (candy, nuts, etc.) dispensing operations, meet the retail food store, prepackaged definition.

- B. Processing
- (1) A three compartment sink with drainboards
 - (2) Handwash basin in food preparation and utensil washing areas.
 - (3) Service (Mop) sink
 - (4) Restroom for employee use
 - (5) Hot and cold running water

608: BED AND BREAKFAST (902 KAR 45:006)

1. Three compartments with drainboards/dishtubs or commercial/domestic dishwasher may be used if the machine meets criteria listed in Section 9, Article 7, in the Kentucky Bed and Breakfast Regulation - For Equipment and Utensil Sanitization.
2. (a) Hand wash basin in kitchen (See Section 12, Kentucky Bed and Breakfast Regulation.
(b) Hand wash basin in toilet room(s)
3. Hot and cold running water

MOBILE FOOD SERVICE OPERATIONS

1. Hand lavatory (splash guards required if adjacent to other sinks.)
2. Three compartment sink
3. Potable water tank
4. Waste retention tank which is 100% larger than potable tank
5. Hot and cold water under pressure
6. Toilet facilities to be conveniently located near area of operation.

NOTE: Refer to Retail Food Interpretation No. 7

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TEMPORARY FOOD SERVICE OPERATIONS (Less than 14 days at location)

1. Hand wash container with soap and sanitary towels
2. Three containers/tubs/for utensil washing, rinsing, and sanitizing
3. Enough hot potable water available in the establishment for cleaning and sanitizing utensils and equipment and for hand washing
4. Toilet facilities to be conveniently located near area of operation

NOTE: Refer to Section 36, Kentucky Retail Food Code

SEASONAL RESTRICTED FOOD CONCESSIONS

For operations of more than 14 days - but less than 8 months at location. (Where running water and sewerage are impracticable)

1. Insulated food grade container to hold and maintain 95°F. hot water dispensed by a spout, catch basin for run off, soap and sanitary towels for handwashing.
2. Three large containers for warewashing purposes and a insulated food grade container to hold a minimum of 95°F. hot water dispensed by a 'spout (for filling warewashing containers).
3. Commercial Type Portable Toilet Facilities may be utilized, and be conveniently located near area of operation.

NOTE: Seasonal Restricted Food Concessions which are mobile shall obtain a seasonal permit at each location or secure a temporary permit at each location.

- Seasonal Restricted Food Concessions which operate for a period longer than 8 months at a location shall meet the requirements for a 605, food service establishment.
- Refer to Seasonal Restricted Food Concession Regulation.

SALVAGE OPERATIONS (902 KAR 45:080)

- * SALVAGE PROCESSOR - Program Type 21-1
 1. Three compartment sink with drainboards
 2. Hand wash basin
 3. Restroom (employee)
 4. Hot and cold running water

NOTE: Salvage processors are inspected by area food manufacturing inspectors.

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*SALVAGE DISTRIBUTOR - Program Type 21-2

1. Restroom (employee)
2. Hand wash basin
3. Hot and cold running water

NOTE: Salvage distributors are inspected by local health department environmentalist

NOTE: REFER TO THE KENTUCKY FOOD AND COSMETIC SALVAGE REGULATION